

RECIPE | CUCUMBERS



CUCUMBER GINGER MINT AGUA FRESCA



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5 min

5 min
PREP.

0 min
COOKING



6



easy

INGREDIENTS

- 2** Pure Flavor® Long English Cucumbers, sliced length-wise and divided
- 16** fresh mint leaves, divided
- 4 cups** water, divided
- 1 cup** lime juice
- 2/3 cup** granulated sugar
- 1 tbsp** ginger, grated
- Ice, for serving
- Small skewers

DIRECTIONS

- 1** Set 6 slices of cucumbers aside. Blend together the remaining cucumbers, 10 mint leaves, sugar, lime juice, and 2 cups water.
- 2** Place a sieve over a pitcher. Pour the blended mixture through the strainer to remove the pulp.
- 3** Add the remaining 2 cups of water to the pitcher and stir.
- 4** Fill 6 glasses with ice, then divide the agua fresca among the glasses.
- 5** Thread one cucumber slice onto each skewer and place one on top of each glass, then garnish with the remaining mint.